tered the lady.

"My dear, this is Mrs. James Bellowes," said Cyrus Alpenstock to his "Mrs. James Bellowes-my wife. son. Mrs. James Bellowes, my son's fiancee, Madame Ricardo,"

"Eh?" stammered Mrs. James Bellowes, staring into the face of the

famous singer.

"Mr. Alpenstock and I have been engaged to be married quite some time," said the singer. "I must apologize for having been known to you under my maiden name. You see, the court gave it back to me when I had to divorce Mr. Ricardo. But I didn't pay him anything to leave me-he went away with another woman. And that story about Mr. Alpenstock wasn't quite true. In fact, Mr. Alpenstock seemed quite pleased with his son's engagement."

"Katie, you're the best thing that ever happened to the boy," growled the millionaire with conviction in his

voice.

"And Mr. Alpenstock has given me a pearl tiara-not diamond, Mrs. Bellowes. "But I didn't ask for it, and wasn't any trouble. wanted to set you right, you knowfor the sake of Miss Jones."

The party entered the hotel, leaving the group on the piazza looking with amused interest at Mrs. James

Bellowes.

"In my opinion it's all a pack of lies," snapped Mrs. James Bellowes wrathfully.

0 0 HOUSEHOLD HELPS

Marble statues are easily cleaned by covering with slight coat of soap and water and then set them out in a heavy shower.

When anything has been spoiled on the stove, or milk has boiled over and a suffocating smoke arises, cover the

spot with salt.

When flannels have become hard and shrunken, they may be restored to their former softness by soaking them in gasoline,

"Er-Mrs. James Bellowes," fal- | STRAWBERRY AND PINEAPPLE PRESERVE

Wash, and hull berries. Peel and dice pineapple. Dissolve 4 cups of sugar and 1 cup of water and set onslow fire. When boiling add 2 cups of berries and 2 of pineapple. Cook fifteen minutes or until thick. Have jelly glasses well sterilized. Put in fruit. Allow to stand covered with oil paper put over glass with elastic band, until perfectly cold. Cover top with thin coat of melted parafine, label and set in cool dark place.

0-0-STRAWBERRY PUDDING

Press through sieve enough strawberries to make 1 cup of juice. Put in granite pan and heat to boiling point. Add 1 cup of sugar and 2 teaspoons of lemon juice. Blend 2 tablespoons of cornstarch with 1/4 cup of cold water. Add pinch of salt and pour the boiling fruit juice over the cornstarch mixture. Stir constantly to avoid lumps. Return to saucepan and cook clear, still stirring. Beat the whites of 4 eggs to stiff dry froth, pour hot mixture over them beating while pouring. When all is thoroughly mixed turn into fancy mold. Wet mold in cold water before turning pudding into It.

Set on ice to harden. Serve with crushed strawberries, sugar and

cream.

400 BY AND ABOUT WOMEN

Kansas has a school district which all women teachers pass up as undesirable because it is infested with rats.

Several women have passed the examination for the bar in Georgia, but have not been allowed to practice.

Instead of the elaborate gowns usually worn, the seniors of Vassar College will this year wear caps and plain gowns.

The Women's Aerial League of England has offered a prize of \$5,000 to the first aviator who flies across the Atlantic ocean.